# Nini’s Best Chicken Salad Ever

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## INGREDIENTS

## 1.5-2 lb Chicken Breast

## 3 Chicken Bullion Cubes

½-3/4 of a Med Onion

1-2 Stalks Celery

1 Cup Seedless Red Grapes

1 tsp + Onion Powder

1 tsp +Garlic Powder

¾ tsp Salt

1 tsp Pepper

2-3 Tbsp Miracle Whip & 2-3 Tbps Mayo

## DIRECTIONS

First boil the chicken breast in water with 3 bullion cubes for about 15 minutes. I cut the breasts in half or thirds and stab little holes in them so they cook faster and absorb the flavor and moisture while they cook!

While that's cooking chop about 1/2-3/4 of the onion (depending on how much your bunch likes onion!) and 1-2 celery stalks. I chop mine very small because mine like the flavor of them but they aren't much on the texture! You can sit this aside or put it in the bottom of your big mixing bowl...just be sure if you do you mix good from the bottom once its all together!

While you're waiting you can also 4th or 6th your grapes....I don't chop them because they get a little too mushy and they do better crisp in the salad.

Once your chicken is finished drain and shred the chicken (these small pieces make this much easier than if you had left them in huge pieces, you’re welcome) I just use 2 forks and shred away. Add them to the big mixing bowl and before you put anything else in mix the onions, celery and grapes with the shredded chicken.

Next add garlic powder, onion powder, salt and pepper to taste. I use 1+ tsp of these. Maybe I use a little more, but we LOVE some garlic and onion powder around here ;) Now mix all this good again!

Last but not least add the miracle whip and mayo. I use about 2 Tbsp of Miracle Whip and 3 Tbsp of Mayo mixed in and then just add by the spoonful until I feel like its enough. Mix very well.

Now I like to pack mine in an airtight container and let it all mesh together a few hours or overnight before serving.